

EUCANLEARN INTERACTIVE WORKSHOPS

Assessing Technical Competence

Are you confident that all your workforce:

- Clearly understand Food Safety and Hygiene rules and regulations?
- Understand training and direction? Are they aware of the consequences of making mistakes? Understand impact of their actions on product quality?
- Know the Critical Control Points in their area?
- Can communicate effectively in English?

That's where [eucanlearn](http://eucanlearn.com) can help. Several major food suppliers are already using eucanlearn core capability assessments and being proactive in ensuring their workforce meet the requirements of the different job roles.

These are just some of our findings from assessments carried out among Quality Assurance staff:

- A significant number of employees tested did not understand the difference between 'use by', 'display until' and 'pack date'
- A considerably high number of staff were not aware what the acceptable temperature range was for products on the production line
- A large number of employees did not know what HACCP means

The screenshot shows the 'ALLERGENS' assessment interface. At the top, it says 'eucanlearn' and 'ALLERGENS'. Below that, it reads 'BASIC LEVEL SAFETY AWARENESS TEST - FOOD | FOOD SAFETY & HYGIENE' and '00:04'. The question is 'Question 1 of 1' and asks: 'Your company has a policy which says that nuts or products containing nuts are not allowed on site. Which of these can you bring to work?'. There are three images: (a) a sandwich, (b) a bowl of nuts, and (c) a plate of cookies. Below the images are radio button options: (a) I'm not sure, (b), and (c). A 'NEXT' button is at the bottom.

The screenshot shows the 'METAL DETECTION' assessment interface. At the top, it says 'eucanlearn' and 'METAL DETECTION'. Below that, it reads 'ADVANCED LEVEL UNDERSTANDING QUALITY STANDARDS*** | QUALITY POLICIES AND PROCEDURES' and '00:14'. The question is 'Question 1 of 1' and asks: 'As a minimum, how often should metal detector checks be completed?'. There is an image of a metal detector. Below the image are radio button options: 'Only after line breakdowns or stoppage.', 'Only after returning from breaks.', 'At the start of a production run and then every hour.', and 'I'm not sure'. A 'NEXT' button is at the bottom.

We all know how costly audit failure can be. With diverse workforces there are often many communication challenges, increasing the risk of procedures not being followed accurately. In an intensely competitive marketplace, manufacturers need to ensure they deliver the right quality every time and stand up to the scrutiny of retailer technical audits, demonstrating technical competence.

We are running workshops on 17th April and 2nd May. Venues to be confirmed. Please contact Industrious to register your interest and confirm which seminar date is most convenient for you.

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